New Fee Ordinance for Temporary Events

Fee Description	Fee	Non Profit	Code
Temporary Food Facility Event Organizer (per	\$137.00	\$68.00	1349
Permit)			
Discount of 10% if application is received 10	\$123.00	\$61.00	1349
business days prior to event date			
Temporary Food Facility Low Risk (single	\$68.00	\$34.00	1398
event/year) (per permit)			
Discount of 10% if application is received 10	\$61.00	\$31.00	1398
business days prior to event date			
Temporary Food Facility High Risk (single	\$137.00	\$68.00	1350
event/year) (per permit)			
Discount of 10% if application is received 10	\$123.00	\$61.00	1350
business days prior to event date			
Temporary Food Facility Low Risk (3 or more	\$204.00	\$102.00	1399
events/year) (per permit)			
Discount of 10% if application is received 10	\$184.00	\$92.00	1399
business days prior to event date			
Temporary Food Facility High Risk (3 or more	\$278.00	\$139.00	1351
events/year) (per permit)			
Discount of 10% if application is received 10	\$250.00	\$125.00	1351
business days prior to event date			
Temporary Event Non Profit 50% discount off any	50% off		1352
above regular temporary event fees			

Effective July 1 2022

Definitions and Guidelines:

- Currently permitted food facilities will remain exempt from temporary health permit fees.
- If an event **Sponsor/Organizer** also has a food both, they will be charged the appropriate vendor fee in addition to the sponsor fee.
- The **Sponsor/Organizer** of the event must submit a Sponsor Permit Application if there are 2 or more food vendors participating in the temporary event.
- Low risk food vendors may include the following: Prepackaged non-potentially hazardous foods including candy, bottled water and bottled/canned beverages, beer and wine; Cottage Food industry items; a majority of bakery items (except cream filled pies, cheese cake, pumpkin pie, lemon bars, custards, etc.); coffee (dairy products may change the process); commercially fully cooked hot dogs & commercially processed hot dog condiments (i.e. ketchup, mustard, relishes, canned chili); nachos with commercially canned cheese sauce & jalapeno peppers.
- Low risk foods would be items that haven't normally been associated with foodborne illness.
 That would include most dry goods like crackers, flour, sugar, grains, breads, candy, dry beans and dried fruit. Fresh unprocessed fruits and vegetables are generally considered low risk.
- Low risk foods are less-likely to cause <u>food poisoning</u> because they have (1) <u>high acid content</u> (pH 4.5 or lower), or (2) low water content. Low risk foods spoil due to their chemical <u>composition</u> (not microbiological activity) and usually have a 'best before' date.
- **Veterans** are exempt from permit fees unless they are selling/serving alcohol.
- **"Food"** means a raw, cooked, or processed edible substance, ice, beverage, an ingredient for use or for sale in whole or in part for human consumption, and chewing gum (CRFC: 113781).